SCD91CMX9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Ceramic
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709217433
Energy efficiency class	A



Aesthetics

Design	Standard	**Control knobs**	Smeg Classic
Command panel finish	Stainless steel	**Controls colour**	Stainless steel
Aesthetics	Classic	**No. of controls**	7
Logo	Embossed	**Serigraphy colour**	Black
Colour	Stainless steel	**Display**	electronic 5 buttons
Logo position	Facia below the oven	**Door**	With 2 horizontal strips
Finishing	Brushed	**Glass type**	Stopsol
Upstand	Yes	**Handle**	Smeg Classic
Series	Concert	**Handle Colour**	Brushed stainless steel
Hob colour	Stainless steel	**Storage compartment**	Door
Type of control setting	Control knobs	**Feet**	Silver

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- ECO
- Large grill
- Fan grill (large)
- Fan assisted base

Cleaning functions

Vapor Clean

Hob technical features

Total no. of cook zones 5

Front left - Ceramic - single - 1.20 kW - Ø 15.0 cm
Rear left - Ceramic - single - 2.00 kW - Ø 20.0 cm
Central - Ceramic - extendable - 1.40 - 2.20 kW - 26.5x17.0 cm
Rear right - Ceramic - double - 0.70 - 2.00 kW - Ø 12.0 - Ø 21.0 cm
Front right - Ceramic - single - 1.20 kW - Ø 15.0 cm

Selected zone indicator	Yes	**Residual heat indicator**	Yes

Main Oven Technical Features

Fan number	2	**Removable inner door**	Yes
Net volume of the cavity	115 litres	**Total no. of door glasses**	3
Gross volume, 1st cavity	129 l	**No.of thermo-reflective door glasses**	2
Cavity material	Easy clean enamel	**Safety Thermostat**	Yes
Shelf positions	5	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Light type	Halogen	**Temperature control**	Electro-mechanical
Light power	40 W	**Lower heating element power**	1700 W
Cooking time setting	Start and Stop	**Upper heating element - Power**	1200 W
Light when oven door is open	Yes	**Grill elememt**	1700 W
Door opening	Flap down	**Large grill - Power**	2900 W
Removable door	Yes	**Circular heating element - Power**	2 x 1550 W
Full glass inner door	Yes	**Grill type**	Electric

Options Main Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

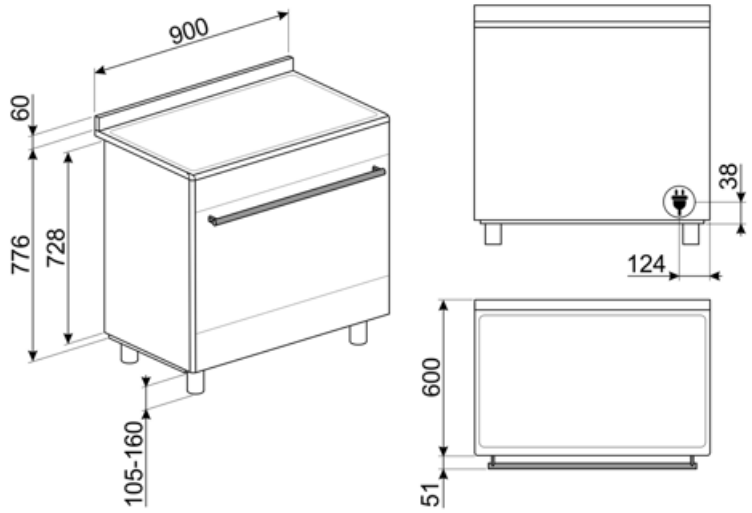
Accessories included for Main Oven & Hob

Chrome shelf with back and side stop	1	**40mm deep tray**	1
		Grill mesh	1

20mm deep tray	1

Electrical Connection

Max Power Draw	11600 W
Current	31 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Type of electric cable	Yes, Single phase
Power supply cable length	190 cm
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	3 poles
Plug	No



Compatible Accessories



AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



BBQ9

teflon-coated aluminum grid for 90 cm cavity



BN920

Enamelled tray 90cm cavity, 20mm deep



BN940

Enamelled tray 90 cm, 40 mm deep



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



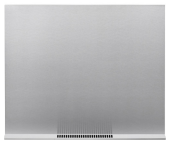
GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KIT600SNL-9

Cover strip for hob back side, suitable for 90 cm Concert cookers



KIT90X9-1

Splash back, 90x60 cm, stainless steel, for Concert cookers



KITH95

Height extension kit (950 mm), stainless steel



KITPDQ

Height reduction feet (850 mm), stainless steel, for cookers



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



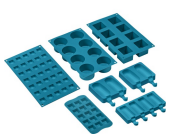
SCRP

Induction and ceramic hobs and teppanyaki scraper



SFLK1

Child lock



SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Knobs control



Triple glazed doors: Number of glazed doors.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



Side lights: Two opposing side lights increase visibility inside the oven.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.



The inner door glass: can be removed with a few quick movements for cleaning.



Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The oven cavity has 5 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.